COCONUT LEMON BARS

Mix together thoroughly . . .
- **2 cups *sifted* GOLD MEDAL "*Kitchen-tested*" Flour**
- **½ cup butter**
- **¼ cup brown sugar (packed in cup)**

Press firmly into bottom of a lightly greased oblong pan, 9x13x2-in.
Bake *10 minutes* in *moderate oven* (350°).

Mix together thoroughly . . .
- **3 eggs, well beaten**
- **2 cups brown sugar (packed in cup)**
- **½ tsp. salt**

Stir in . . . . . .
- **1 cup finely shredded coconut**
- **½ cup seedless raisins**
- **½ cup walnuts, chopped**
- **2 tbsp. lemon juice**
- **1 tsp. grated lemon rind**

Spread evenly over the partially baked bottom layer.

Bake *about 25 minutes* in *moderate oven* (350°). Top will be lightly browned. Cut into bars when cool. *Makes 28 bars* (1x3-in.).